

The placing of your guests at table requires an intimate knowledge of society. It is only by constant association that you can know who are congenial. If you are assigned to one you are indifferent to, your only hope lies in your next neighbor, and with this hope and fear you enter the dining-room, not knowing who that will be. At the table conversation should be crisp; it is in bad taste to absorb it all Macaulay, at a dinner, would so monopolize it that the great wit, Sydney Saith, said he did not distinguish between monologue and dialogue.

When the President of the United States goes to a dinner, all the guests must be assembled; they stand in a horse-shoe circle around the salon; the President enters; when the lady of the house appealone him, he gives her his arm, and they lead the way to the dining-room, the President sitting in the host's place, with his hostess on his right. On arriving at the house where he is to dine, if the guests are not all assembled, he remains in his carriage until he is notified that they are all arteent. No one can rise to leave the table until the President himself rises. If he happens to be described, interested in some fair neighbor, and takes no and of time, the patience of the company is undly tried.

On entering a salon and finding yourself surgests.

On entering a salon and finding yourself surreunded by noted or fashionable people, you are
naturally flattered at being included; if the reosle are unnoted, you are annoyed. The surprise
to me is that in this city our cleverest men and
soliticians do not oftener seek society and become
to brilliant arnaments, as in England and on the
Continent of Europe. Disraell, Mr. Gladstone,
Lord Palmerston, all were in society and were
great diners out. In fact, all the distinguished
men of Europe make part and parcel of society;
whilst hers they shirk it as if it were beneath their
dignity. They should know that there is no power
like the social power; it makes and unmakes. The
proverb is that "The way to a man's heart is
through the stomach."

Now, as to the length of a good dinner. Napoleon the Third insisted on being served in threequarters of an hour. As usual here, we run from
one existent to snother. One of our most fashionable women boasted to me that she had dined out

A lever of the fiesh-pots of Egypt grumbled to me that his plate was snatched away from him by the servant before he could half get through the appetizing morsel on it. This state of things has been brought about by stately, handsome din-ners, spun out to too great length. One hour and a half as the table is long enough.

A word about the decoration of the table. In this we are now again running from one extreme to the other. A few yeers ago the florist took possession of the table and made a flower-garden of the table and made a flower-garden of its regardless of cost. Now, at the best dinbers, you see perhaps in the centre of the table one handsome basket of flowers: no bouquets de cornage or boutonnieres: the table set with austere simplicity: a few silver dishes with bombons and compotiers of fruit, that is all. Now, nothing decorates a dimerciable as flowers do, and of these I think the Gloire de Paris roses, the Rothechild rose, and Capatan Chrystie's the most effective. A better result is produced by having all of one find of flower, he it roses, or tulps or curration. It is now the fashion to have the most superimbridged table-closhe from Faris. In themselves costing nearly a year's income. But it is to remembered that thirty years ago we imported from England the fashion of placing in the centre of the whole a handsome piece of square earlier and the search of the whole a handsome piece of square carlet and the search for Majeser's table at Windson Castle all ready for her. I have heart her footnen, in green and geld, re-echo from hall to kitchen the note that "dinner is served," and then I was told to ago: the first provider of do not be cover of her state of the state of the search of t

power to pay the stranger or strangers a compliment in a jointed way, by making them or him the honored guest of that dinner.

If you propose accepting, your note of acceptance should be sent the day after the invitation has been received. After dining at a ladies' dinner it is obligatory that you leave your card at the house where you have dined, either the next day or within a day or two. This is called, by the French, a visite de digestion. In England, this custom is dying out, for men have not the time to do it.

I would here compare society to a series of intersecting circles; each one is a circle of its own, and they all unite in making what is known as general society. Meeting people at a large ball is no evidence of their being received in the smaller circles. What the French call the petit comite of good society is the inmost circle of all, but, paturally, it is confined to a very few. Meeting a person constantly at dinner, at the most exclusive houses, should be sufficient evidence to you that he or she is received everywhere, and if you find people parsistently excluded from the best houses at dinners, you may be satisfied that there is good reason for it.

When you introduce a man into the sanctuary of your own family, it is supposed by a fiction to be the greatest compliment you can pay him; but do not be misled by this, for there is nothing more trying to the guest than to be the one outsider. A friend of main invariably refuses such invitations. "Why," said he. "ny dinner at home is sufficiently good: I am called out with my wife,—both of us compelled to don our best attire, order the garriage, and go to see and be with, whom? A family whose members are not particularly interesting to us." Men with whom you are only on a business footing you should dine at your club, and not inflict them on your family.

Twenty years ago there were not over three obegin in wiveste families in this city. It is new

club, and not inflict them on your family.

Twenty years ago there were not over three ohefs in private families in this city. It is now the exception not to find a man of fashion keeping a first-class chef or a famous cordon bleu. In the last six years Swedish women cooks have come over here, and are excellent, and by some supposed to be bester than chefs. No woman, in my opinion, can give as finished a dinner as a man. There is always a something in the dinner which has escaped her. It is like German and Italian opera—there is a finish to the Italian that the Germans can never get. But Swedish cooks deserve special mention; they are really wonderful—cleanliness itself. That is where the French chef falls. He must have scullions tracking his very footsteps to keep things clean, while the Swedish woman does her work without making dirt. These women get nearly as large wages as the men—\$60 a month and a scullion maid. What a contrast to living in France! I had the best ohef in Pau in 1856 for \$25, and the scullion received \$3 a month.

ceived \$3 a month.

The question is often asked: What is the difference in expense to a household between a chef or a woman cook? This question is only learned by experience, which teaches me that with a woman, my butcher's bill would be \$250 to \$275 a month; with a chef, \$450 to \$500. Grocer's bill, with a woman cook, say, \$75; with a chef, \$125. This does not include entertaining. For a dinner of twelve or fourteen one's marketing is easily sixty dollars, without the fole gras or fruit. An Alchef's wages is \$100 a month; he takes 10 per cent commission on the butcher, grocer, baker and milkman's bill. If he does not get it directly, he gets it indirectly. In other words, besides his wages, he counts on these commissions. I speak now of the ablest and best; others not quite so capable take 5 per cent.

apable take 5 per cent.

Always remember that the Frenchman is a creature of impulses, and works for two things, glory and money. An every-day dinner wearies him, but a dinner prive, a special dinner, oh, this calls forth his talent, which shows that the custom some have of calling in and employing a chef to cook them a special dinner is correct. If you do not keep a ohef out of respect for your purse or your health, it is a good plan to know of an "arrist" whom you can employ on special occasions, with the express agreement that he submits the list of what he wants, and lets you make the purchases, for these gentry like to make a little economic which always benefits themselves, and such economic gives you poor material for him to work upon, instead of good.

How often have I heard a hostess boast, "I

for him to work upon, instead of good.

How often have I heard a hostess beast, "I never give any attention to the details of my dinner, I simply tell my butler how many people we are to have." In nine cases out of ten this is apparent in the dinner. "Madame Rothschild who has always given the best dinners in Paris, personally supervises everything. The great Duchess of Sutherland, the Queen's friend, when she entertained, inspected every arrangement personally herself. I daily comment to my cook on the performance of the previous day. No one, especially in this country, can accomplish great results without giving time and attention to these details. No French cook will take any interest in his work unless he receives praise and criticism: but above all things, you must know how to criticise. If he finds you are able to appreciate his work when good, and condemn it when bad, he improves, and gives you something of value. Now let us treat of dinners as given before the introduction of chefs, and still preferred by the majority of people.

introduction of chefs, and still preferred by the majority of people.

The best talent with poor material may give a fair dinner, but if the material is poor, the dinner will evidence it. For forty years I have always marketed myself and secured the respect of my butcher, letting him know that I knew as much if not more than he did.

In selecting your shin of beef, remember that a fresh shin is always the best for soup. In choosing fish, look at their gills, which should be a bright red.

a bright red.

See your filet cut with the fat well marbled, out from young beef. Sweetbreads come in pairs: one fine, one inferior. Pay an extra price, and get your butcher to cut them apart and give you only the two large heart breads, leaving to him the two thin throat breads to sell at a reduced

In poultry there are two kinds of fat, yellow and white. Fowls fed on rice have white fat: those on corn meal, yellow fat. By the feet of the bird you can tell its age.

The black and red feathered fowls are always preferred. Never take a gray feathered bird.

Look at the head of the canvasback and the redhead; see them together, and then you will readily see the birds to pick, i. e., the canvasback. Weigh in your hand each snipe or woodcock; the weight will tell you if the bird is fat and plump. In buying terrapin, look at each one, and see if they are the simon-pure diamond-back Chesapeakes.

In choosing your saddle of mutton, take the

peakes.

In choosing your saddle of mutton, take the short-legged ones, the meat coming well down the leg, nearly reaching the foot: a short, thick, stubby little tail, must have the look of the pure Southdown, with black legs and feet.

Of hothouse grapes, I find the large white grapes the best, Muscats of Alexandra.

Parch and grind your coffee the day you drink it. Always buy green coffee.

Never use the small timbales of pate de foie gras, generally given one to each guest. Always lave an entire foic gras, be it large or small, for in this way you are apt to get old foie gras thus worked up.

orked up.

Always buy your fole gras from an A I house, ever from the butcher or fruiterer.

I here give as a recollection of the past the

I here give as a recollection of the past the MENU OF AN OLD-FASHIONED SOUTHERN DINNER.

Terrapin Soup and Oyster Soup, or Mock Turtle Soup, Soft-shell or Cylindrical-nose Turtle.

Boiled fresh-water Trout (known with us at the North as Chub).

Shad stuffed and baked (we broil it).

Boiled Turkey, Oyster Sauce. A Roast Peahen.

Boiled Turkey, Haller Ham.

Escalloped Oysters, Maccaroni with cheese. Prawn Pic. Crabs stuffed in shell.

Roast Ducks. A haunch of Venison.

Descert.

Plum Padding. Mince Pics. Triffe., Floating Island.

Blanc Mange. Jelly.

Ice Cream.

This turtle is only found in the difches of the

Bianc Mange. Floating Island.

This turtle is only found in the ditches of the rice fields, and is the most valued delicacy of the South. It is too delicate to transport to the North. I have made several attempts to do this, but invariably failed, the turtle dying before it could reach New-York. Its shell is gelatinous, all of which is used in the soup. It is only caught in July and August, and even then it is very rare, and brings a high price.

high price.

On repeatedly visiting the West Indies, I found that two of the best Carolina and Georgia dishes, supposed always to have emanated from the Atrican brain, were imported from these islands, and really had not even their origin there, but were brought from Bordeaux to the West Indies, and thence were carried to the South. I refer to the Crab a la Creole and Lea Aubergines farcies a la Bordelaise.

Grab a la Creole and Lea Aubergines farcies a la Bordelaise.

After the great evolution, when the Africans of Hayti drove from the island their former masters, good French cooking came with them to Baltimore, and other parts of the South. In talking of Southern dishes, I must not forget the Southern barnyard-fed turkey. They were fattened on small rice and were very fine. In discussing Southern dinners I cannot omit making mention of the old Southern butler, quite an institution: devoted to his master, and taking as much pride in the family as the family took in itself. Amorig Southern household servants (all colored people), the man bore two names as well as the western. The one he answered to as servant; the other was his title. Whenever, as a boy, I wanted particularly to gratify my ather's old buslef, I would give him his title, which was "Major Brown." He was commonly called Nat. I remember, on one occasion, a guest as my father's table asking Major Brown to hand him the rice while he was cating tish. The old gray-haired busler drew himself up with great dignity and replied: "Massa, we don't eat rice with fish in this house."

Some features of the everyday Southern didner were plice, i. e., boiled chickens on a bed of

this house.

Some features of the everyday Southern dinner were pileu, i. e., boiled chickens on a bed of rice, with a large piece of bacon between the chickens; "Hoppin' John," that is, cowpeas with bacon; ekra soup, a staple dish; shrimp and prawn pie, erab saied; pompey beed is stuffed prewn pie, erab saied; pompey beed is stuffed piet of veal; roust quali and snipo, and, during filet of veal; roust quali and snipo, and, during the winter, shad daily, boiled, broiled and baked.

As there is reciprocity in everything, if you

"Egad!" said I, "then dine with me in toe country!"

"That will do," he replied: "but how will you, as a stranger, get up a dinner in this land, where it is a daily struggle to get food?"

"Leave that to me," I said. The Governor's scorpting this invitation recalled a story my father oft related, which caused me some anxiety as to the expense of my undertaking. A digitinguished man with whom he was associated at the bar was sent as our Minister to Russis; ghen he refurned home, my father interviewed him as to his Russian experience. He said, that after being repeatedly entertained by the rayal family, he felt that it was incumbent on him. in turn, to entertain them himself; so he approached the Emperor's Grand Chamberlain and expressed this wish, who at once accepted an invitation to breakfast for the whole imperial family. McAllister," he said, "I gave that breakfast; I was charmed with its success; but my dear man, it took my entire fortune to pay for it. I have been a poor man ever since."

been a poor man ever since.

Having this pirty on hand, I went to the chef of the hotel, interviewed him, found he had been at one time the head cook of the New-York Hotel in this city; so I felt safe in his hands. I went to work and made out a list of all the French dishes that could be successfully rechauffed. Such as cotelettes de mouton en papillotte, vol au vent a la financière, boudins de volaille a la Richelieu, timbales de riz de veau, et quenelle de volaille; a boiled Yorkahire ham, easily heated over, to cook which properly it must be simmered from six to seven hours until you can turn the bone; then lay it saide twelve hours to coel; then put it in an oven, and constantly baste it with a pint of cider. It must be served hot, even after being cut. The oftener it is placed in the oven and heated the better it becomes. Thus cooked, they have been by one of my friends hermetically sealed in a tin case and sent to several distinguished men in England, who have found them a great delicacy.

seated in a tin case and sent to several distinguished men in England, who have found them a great delicacy.

I then hired for the day for \$20 a shut-up ceuntry place: got plenty of English bunting, quantities of flowers: saw that my champagne was of the best and well frapped; made a speech to the waiters and cook, urging them to show these Britishers what the Yankee could do when put to his stumps: and then with a long caval-cade of cooks, waiters, pots and pafis, heading the procession myself, went off to my orang-grove retreat, some five miles from Nassau, made my men work like beavers, and awaited the arrival of my sixty English guests, who were coming to see the American flasco in the way of a country dinner and fets. In they came, and great was their surprise when they beheld a table for sixty people, pieces montes of confectionery, flowers, wines all nicely decanted, and a really good French dinner, at once served to them. I only relate this to show that where there is a will there is a way, and that you can so work upon a French cook's vanity that he will, on a spurt like this, outdo himself. Marvellous to relate, the chef positively refused

Marvellous to relate, the chef positively refused to be recompensed.

"No, sir," he replied; "I am well off; I wish no pay. Monsieur has appreciated my efforts. Monsieur knows when things are well done. He has made a great success. All the darkies on this island could not have cooked that dinner. I am satisfied."

island could not have cooked that dinner. I am satisfied."

I was so pleased with the fellow, that when he broke down in health he came to me, and I had him as my cook two Newport summers. I kept him alive by giving him old Jamaica rum and milk fresh from the cow, taken before his breakfast,—an old Southern remedy for consumption.

Some of his remarks on Nassau are worthy of repeating. I said to him, "Chef, why don't they raise vegetables on this fruitful island? Why briog them all from New-York?"

"Monsieur," he replied, "here you sow your seed at night, by midnight it is ripe and fit to cook; by morning it has gone to seed. The same way with sheep. You bring a flock of sheep here, with fine fleeces of wool; in a few months they are goats, and not wool enough on them to

HEARD AMONG CLUB-MEN.

WHAT MEMBERS OF WELL-KNOWN ORGANI-ZATIONS ARE INTERESTED IN.

in the Knickerbocker Club in the person of its secre-tary. William Viall Chapin, who was elected at last Tuesday night's meeting of the board of governors of

The Manhatten Athletic Club has a new club book

under way. The eagerly awaited little volume will appear about the middle of November.

At to-morrow night's meeting of the Republican harge of its building project will make a report and

important action will probably be taken. The case in the basement of the Southern Society's house, in Twenty-fifth-st., is popularly known in the society as "Dixle." Invitations to sip lemonade-or

The Arion Society will give a "commers" in honor of the visiting members of the Versin Deutscher Eisen huttenleute, the leading German steel and iron as sociation, on the evening of October 26 or 27. The kranz's recent reception to the visiting engineers, and will be a fitting climax to the round of receptions and entertainments given in their honor by their Germa admirors in various parts of the country.

Work on the improvement of the New-Jersey Athletic Club's grounds at Bergen Point will be begun in a few weeks, and the grounds and club-house will be ready for use by next spring. The club-house and the improvement of the grounds will cost not far from \$20,000. The club now has 500 members, and when its new grounds are ready will have a novelty in the shape of boating quarters, athletic grounds and social club-house all inside of one fence.

The spicide of Walter O. Kernochan at the Delta Phi Club last Saturday night has cast a shadow over the Calumet and Delta Phi clubs. The unfortunate young man had been one of the frequenters of the Calumet Club ever since his election in 1886, and was well known to and well liked by its members. His uncle.

James P. Kernochan, is a member of the Union and other clubs, and young Mr. Kernochan was well known for so young a man in the club world. For several years he had shown traces of a morbid condition of mind at times, and despite the possession of a fortune of \$200,000 which he leid in his own right, did not appear to enjoy life. The fit of despondency which ended in his self-killing must have attacked him suddenly, for a friend who dined with him the night before says he then seemed to be in very good spirits.

A pleasant feature of the Aldine Club is the provision

for the reception of women in the dining-room of the club-house. This innovation in club-life is steadily growing in favor and the Aidine Club is one of the latest to adopt it, having introduced it at the opening of the club-house in Lafayette Place. Ladies ac-companied by members of the club have the priviles: of the dining-room between the hours of noon and 9 p. m. Many members now avail themselves of the opportunity to introduce their wives and daughters.

The Governors of the Union Club would find no trouble in handling such a case as has recently arisen in the Union League. The constitution empowers them "to put an end to membership for any conduct of a member not in violation of the constitution or rules, but improper and prejudicial to the club."

The Eccentric Club of this city is attracting somattention. Its objects are variously stated as "the abolishment of myth and the substitution therefor of science and reason" and "the universalization and centralization of the oneness of the whole." Perhaps the latter definition gives the clearer idea of its aims. There is a disposition on the part of each of the 302 There is a disposition on the part of each of the 302 resident members and 181 non-resident members which it has, according to its official announcement, to be lieve that some one of the 542 other members has possession of the club constitution and by-laws, but nobody has ever discovered this mythical custodian. None of the 543 members has any idea of the location of the club-house—for club-house the Eccentric Club has none. The club meetings are held wherever and contric Chin has injust, as, in emergencies, one maniber may amplify himself into a "hargely attended mociing," pass resolutions and give a report of his proceedings to the papers. In short, the ways and constitution
of the Econnizic Chin are of a cort to make a man
dentit his sanity on first hearing them entlined. John
Morris, the voteren fierist of Jefferson Mariest, is the
father and president of the club, Mayor Thompson P.
McMirsth, son of Horson Greeley's old time parisers
is its accretary, and the Rev. Dr. B. F. Da Costa is
its treasurer. Mr. Morris says that the club was
organized on July 4, 1876, and nobedy can say him
nay, as he alone was present at its organization. Occasionally he or Major McElrath goes through the
directory, picks out a dozen names or so and cleets
the owner of these names to membership is that the
mano of the candidate—nor necessarily the candidate—
must be known to some member of the slish,

STABLES AND GROUNDS. The comparatively new fashion for wealthy people to indulge in superb houses in the suburbs, as well as handsome city homes, is rapidly filling the country about New-York with admirable villas of the finest styles in architecture. The Hudson River, where Mr. Rockefeller's country palace is eclipsing all similar efforts; the "South Side" of Long Island, noted for the villas of Mears. Vanderbilt, Hyde, Belmont and others, and the shore of the Sound, abounding in costly country-seats, are the favorite regions for the

One of the notable country-seats just finished was recently discovered in the wanderings of a Tribune reporter near Stamford, Conn. It is the iome of H. O. Havemeyer, of the well-known sugar firm. The new villa has many notable companions nearby to invite comparison, such as the houses of James I. Raymond, Henry R. Towne, Frank Palmer and James Barelay, at Stamford, and of E. meyer's house is, in its surroundings as well as to general effect and arrangement, perhaps It is more like a Newport oottage than any of them. By diligent persuasion the owner was induced to waive his personal preference against any publicity and allow the place to be photographed and

dine with others, they, in turn, must dine with you. Passing several winters at Nameu, N. P., I dined twice a week, regularly, with the Governor of the Bahamas, 'I surgested to him the propriety of my giving him a diams. He smiled, and said:

"My dear fellow, I represent Her Majesty. I cannot, in this town, dine out of my own house."

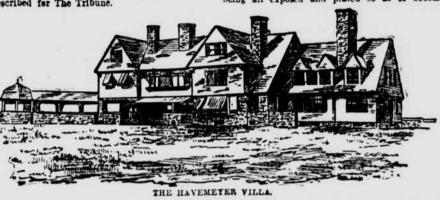
"Egad!" said I, "then dine with me in the country!"

"The SOUND and overlooking Stamford, and where the morning sun conduces to early rising, is built entirely of wood. A most notable feature of the house is at the opposite end, where a long, covered versade reaches out a curved arm terminating in a circular pavilion or observatory and affording a view of at least given eighths of the house sives the inspectation.

The interior of the house sives the inspectation.

reaches out a curved arm terminating in a circular pavilion or observatory and affording a view of at least seven-eighths of the house gives the impression at once of roominess, simplicity and elegance. Its decorations were in charge of the owner's friend, Samuel Colman, the artist. The land-scape designing was by Ernest W. Bowditch, and the plans of the buildings were drawn by Peabody & Sterns, the designers of the Frederick Vanderbilt, William Gammell and Catherine Wolfe villas at Newport. One enters a large, square cakenfinished hall, with a massive frepisce, ornamented with tile and brick. This freplace is repeated, in some variations of design, in every from in the family part of the house. At the right is a plainly decorated reception-room, and opening into it, at the west end of the house, is the library, a royal apartment in which the attractions of long, low book-shelves, the paintings, piano, etc., contest with the alluring views to north, south and west through wide windows and deep, cushioned seats. Further around on the south side is the diamerroom, patterned after an old Dutch picture, from its massive old fireplace and dark wood decorations to its floor of tilen in a pattern of bricks about 12 by 8 inches cach. A window occupies the whole south side of the room, a perennial picture of the Sound, while outside is a balcony or summer-garden, svallable as an open-air dining pavilion in summer, or a glass-enclosed plazas in winter. To the left of the hall entrance is Mr. Havemeyer's office, having a separare entrance for the use of workmen in consulting the owner.

The woodwork on the second floor is almost all of stained Southern pine. A broad corridor runs cast and west through the centre on which the dhambers open. There is a lovely room for the little girl, to decoration in pale blue and white, with a dainty bath-room adjoining. Mrs. Havemeyer's room looks to the west and south and is the choice apartment of the house, aftractive with rosewood furniture and chaste decorations, and opening into it



manent summer and winter home, is on the jutting brow of one of the high ridges of the region, 285 feet above tide-water, and is only a little over a

miles to the eastward and Greenwich is three miles away in the west. The place comprises about on which some experiments in raising fine horses, cattle and Southdown sheep will be pursued. The of John Quintard, of Brooklyn, though Mr. Havemeyer tried to get the property seven years ago. The latter lived for several years on Long Island, for whose mosquitoes he has a profound respect,

also several years in Greenwich, so he has chosen

proach are the breeziness and simplicity of the by the ample spreading proportions of the house and stables, united by the great stone wall that encircles the lawn, giving the place almost a feudal aspect, and forming an architectural bond between the two buildings. One needs the full view of the whole place to appreciate the value of this latter notice. Its gateways are guarded by massive rough stone towers, constructed of rough rock with the lichens all on them. The whole wall is laid with moss-grown rock, making the structure look fifty years old instead of one. The stone is carefully fitted in horizontal layers up to a height of about three feet, when the wall is finished with a coronal of tapering jagged rocks set perpendicularly, making the wall five feet or more in height. A feature that immediately enlists the good-will of the travelling public is a unique drink-





NORTH SIDE OF HOUSE.

The upper part of the carriage-court is finished with massive timbers of stained pine, not sawed, planed or polished, but with "champered" or hewn surfaces showing the regular wave-like marks of the adm. The features of the exterior are so much better seen in the out than they can be described that it is any measurement they can be described that it is only necessary to call at-tention to a few details. The six massive chimneys deminate the structure, and are built of rough, native stone, with quaint projections at the corners that simulate the dragons and gar-goyles of more artificial work. The kitchen chimgeyles of more artificial work. The kitchen chim-ney is the largest, a mass to stir a geologist or a stone-worshipper to enthusiasm. The ponderous effect of the chimneys receives needed support in the rock-built walls of the house throughout the greater part of the first story. This rock is laid in even, horizontal courses, instead of fitting haphasard. The upper stories are encased in shingles, which are left unpainted to grow gray with time and harmonise with the dark-gray rock. The service part of the house, which is at the centern

The new villa, which will be the owner's permanent summer and winter home, is on the jutting forw of one of the high ridges of the region. 285 set above tide-water, and is only a little over a mile from the Sound. Stamford station is two miles to the eastward and Greenwich is three miles like to the eastward and Greenwich is three miles way in the west. The place comprises about the further of the companion of the first place in lawn and the further is light in structure, contributing much to the airiness of these spacious, well-lighted rooms. A large play-room is allotted for the children to rule over. In the third story are other bed-rooms, so that over a dozen large sleeping-rooms are plainer and more sober in the summer and winter should be and the boy are plainer and more sober in the summer and decoration, though luxurious enough for a Sybarite. Adjoining are guest chambers, and the boy are plainer and more sober in the summer and the boy are plainer and more sober in the summer and the boy are plainer and more sober in the summer and the boy are plainer and more sober in the summer and the boy are plainer and more sober in the summer and the boy are plainer and more sober in the summer and the boy are plainer and more sober in the summer and decoration, though luxurious enough for a Sybarite. Adjoining are guest chambers, and the boy are plainer and more sober in the sum of the summer and the boy are plainer and more sober in the sum of the summer. Adjoining are guest chambers, and the summer and decoration, though luxurious enough for a Sybarite. Adjoining are guest chambers, and the summer and decoration, though luxurious enough for a Sybarite. Adjoining are guest chambers, and the summer and decoration, though luxurious enough for a Sybarite. Adjoining are guest chambers, and the summer and decoration, though luxurious enough for a Sybarite. Adjoining are guest chambers, and the summer and decoration, though luxurious enough for a Sybarite. Adjoining are guest chambers, and the summer and decoration,

third story are other bed-rooms, so that over a dozen large sleeping-rooms are provided. To descend the square-built, winding oak stairway and pass along the corridor to the servants' part of the house is to find rooms in every way a complement to the balance of the house, in neatness, comfort and convenience. The kitchen, laundry, butler's pantry and bedrooms are all on ample scale and admirably furnished and kept: airy, light and wholesome. The servants have their own porch, looking eastward, and here the ice is delivered into the refrigerators without the iceman entering the house. The refrigerator has a device for sub-dividing the coldwater drippings into minute particles by fine sieves, thus multiplying its cooling power. Of course, there are extensive, well-stocked cellars. A pumphouse at the springs, about a rod from the house, insures a constant supply of the best house, insures a constant supply of the best water, filtered through six feet of gravel and



delivered into large reservoirs at the house and stables. Hose and patent extinguishers are at hand in case of fire. There is electric service throughout the house and buildings, both light and call-bells, burglar alarms, telephone to the pumphouse, to Stamford, and long-distance telephone to New-York.

A piazza extends along part of the southern front and continues into the projecting veranda previously referred to. At this time of year this veranda is probably the most alluring feature of

A piezza extends along part of the soutered integrity and fountain, set in the wall in the highway on the west brow of the hill. The trough is out from a great solid stone, set high enough for horses to drink without being unsheeked, while the whole is relieved by a great arch of the rough, jagged rockwork of the wall, forming one of the prettiest features of the place.

THE WATERING TROUGH.

In keeping with this, also, is the high, rounded curb of rockwork, the simple crane, rope and bucket, which mark the well on the lawn near the house. Unlike many fine houses, the structure is not smothered with trees, the sipendid open lawn giving full view of it from the highway, and even from the old Boston post-road, a half-mile away. Only a few more trees will be planted and those on the western slope. It was on the 24th of May, 1889, that the ground was ploughed to prepare the foundations of the house, and in June of this yeal's that the ground was ploughed to prepare the foundations of the house, and in June of this yeal's that the ground was ploughed to prepare the foundations of the house, and in June of this yeal's that the ground was ploughed to prepare the foundations of the house, and in June of this yeal's that the ground was ploughed to prepare the foundations of the house, and in June of this yeal's the family took possession.

It is a three-story building, with a length of 120 feet and depth of about fifty feet, the style uniting "colonial" effects, high gables, etc., with the numerous fraadees and low, spreading proportions of many old English country houses. It faces the south and the Sound, but the drive sweeps up to a porte-cochere on the northern front facing the highway. This carriage-way is built of carefully chosen, rough role gallering the highway. This carriage-way is built of carefully chosen, rough role gallering the highway. This carriage-way is built of carefully chosen, rough role gallering the highway. The face is the meter which shows the height of the work of the waster in the reserved to

"Well," he raid. "so old Bill Jonnings is in Congress, eh? A regular politicism? Now that do heat all. Do you mean to say that Bill Jonnings is a first-rate Congress.

"First-rate; one of the Lest." "Dear, dear. Now, do tell me, what is there about bim to make people think he is a big man?" "He is supposed to have a level head and a shrewd

dgment."
"Hill Jennings! Why he never done nothing in his life. If remember him when he first come to our town. He had exteen dollars. And that fellow couldn't say ten werds. His next door ne ghbors dish't know him. He just worked along by himself. First taking you know, he buys a lot down in Mainest, and blamed if Mainest didn't begin to grow as soon as he get into it. He needed to hit it thous right? as he got into it. He seemed to hit it 'bout right."
"That's his way."

as he got into it. He seemed to hit it bous right.

"That's his way."

"And next thing you know, he buys snother lot and begins to build a house. I suppose he mortgaged every foot of it as it went up, don't you?"

"Perhaps he did."

"Perhaps he did."

"Well, I'm blanned if the people didn't turn his way building their houses."

"He was far-sighted, wasn't he?"

"Oh, no! He never said nothing; just pegged along; one seemed to the major. He was Meyer four times, people, clerted him Major. He was Meyer four times, people, clerted him Major. He was Meyer four times, and he nin't never done a thing. Why, he couldn't make a speech of ten words. I never heard him may a word at a political meeting. And you say he's in Congress now?"

"He's in Congress."
"We'll, dog my cats if I can understand it. Maybe I den't know the he and outs of this political business, but I den't see how a man like Bill Jennings can go to Congress. I tell you it surprises me. What has he over dens't Den my cats if I understand it."

TIME TO END THE WAR

PATE OF BAGERALL IN THE BALANCE.

A FEW PROPLE MAT SPOIL IT ALL-PLANS POS

the game who cannot see the matter in the lighth they will do everything in their power to have to carried on until the National game is dragged in dust of oblivion. These baseball sharehists sho ceive careful attention at once, and whether the National, Players' League or Brotherhood efficient should be speedily put where they can do no i harm. Peace and good-will among the club of and players mean the salvation of baseball. A year like the one just closed would bury baseba over. A few people will suffer by the declarate cutter." The war is over, according to common sense and all signs. If the old wound is reopened it will prove a costly lob for the bunglers who perform the operation. Baseball is too fine a game to be sacrifice to appease the thirst for notoriety and spoils of a to

door baseball a big boom this winter. Regular teams and leagues are to be organized both in this city and in Brooklyn. The regiments are taking the liveliest and a fill Regiments. It is proposed to play at first for the championship of the regiments and afterward for the championship of the two cities. Much work has already been done at the 7th Regiment's handsome strong teams can be made up. some of the best ama-teur ball-players in the city are members of the regiment. "Deacon" Halsted, of the Crescent Athlet Club team, and Manager Perkins, of the Hacket Carhart nine, are working zealously to make the scheme a success. The 13th Regiment was in the field last season, and the experience gleaned then will be of great assistance this winter. Big crowds will at

be centred around the Fifth Avenue Hotel this week.
The convention of the baseball men will be the largest
and most interesting ever held in this country. Many will have their hands full in preventing the saily investigated and causing another outbreak. Tomorrow the Players' League will hold its meeting as
the Fifth Avenue Hotel, while the Brotherhood of
Ball Players will probably hold a session at the St.
James Hotel. On Wednesday the conference committees of the National and Players' Leagues and ollowed by a regular meeting of the National League fortunate. The League and Association committee will be the same as at the recent conference, but there may be a change in the Players' League com-mittee. Wendell Goodwin may retire from the latter National Agreement men. The committees are made up of practical business men, who know how to avoid a crisis. The committees have already put themselves on record as desiring a compromise will respect the ideas of those committees remains to be seen. If they don't there may be several unex-

The world's championship series between the Brooklyn League and the Louisville nines is now being part of the week, and the games at Washington I with clear weather will draw out good-sized crowds. Still the series this year is not nearly so satisfactory as in past scasons. Formerly the games were between the pennant winners of the two strongest baseball organizations in the country. This year the Players' League, although as strong, if not stronger than either National or American Association, has no representa tives in the series. The Brooklyn and Louisville team will about have finished their series by the end of the will about have finished their series by the end of the week. Then if peace is declared at this week's convention the Boston Players' and Brooklyn League teams ought to be brought together. This suggestion is based on the supposition that the Bridegrooms will defeat their Louisville opponents in the present series. The Bridegrooms certainly ought to win the series, if class and weight and excellent team-work go for anything. One game between the pennant winners of the National League and Players' League will create more interest and attract more people than a dezen games between Brooklyn and Louisville.

The sprightly Bourbon team deserved a great deal of credit for its wonderful record made this year. Much of the team's success is due to Manager Chapman, who is as far-seeing a baseball man as there is in the country. Last year the Louisville club finished last, country. Last year the Louisville clab finished last, and made the record of 111 lost games in the season. This record was never before equalled and was only surpassed this year by the homeless Pittsburg League team. When the players' revolt occurred, and Louisville lost all her "s'ar" players, Chapman was scotted to make up another team. With what success his efforts have been crowned the present world's series amply illustrates.

The fielding of the team has never been approached, perhaps, in the history of baseball. Nearly one-third of the games have been played without an error, and of the games have been played without an error, and that is something remarkable. The brilliant fielding of the team hav assisted it materially to victory. Chapman went in for young blood and selected men who had not been "graduated" on the diamond, or who knew too much to learn more about the great game. These young players more than justified the confi reposed in them, for ther, together with the old mem bers of the team, landed the ponnant by superb work. The people of Louisville have shown their apprecia-tion by a liberal patronage, and altogether it has been a successful year for the club and thetmen at the back of it.

The Brooklyn team owes its success in the League to somewhat similar circumstances. Although its players were not new men or "young bloods," as to somewhat similar circulations.

players were not new men or "young bloods." &s players were not new men or "young bloods." &s nine did remarkable team work. The men worked to gether as one man with almost machine-like nicety. There was no friction, and the menagement and players had only one ambittoment to win the pennant. There were no petty blooserings to win the pennant. There were no petty blooserings the nine would sacrifice his personal record if such sacrifice would advance the interests of his club. The Bridegrooms' fielding work has been remarkably securate, and to this more than to any other feature of its playing the nine owes its success. If the Levent nine can be kept almost intact for next season it will be a hard one to beat in any race it context. Ward's blooser race than even his most enthusiastic friends housed for. Although individually inferior to several of the other Players' League team, Ward's nine had of the other Players' League team, was the account of the Boston nine. Good team work and careful management is the secret of Ward's success.